

JOHN R. AND TRESSIE CARLEN CASPER

John R. Casper was born September 7, 1878, at East Mill Creek, Salt Lake County, son of William Casper and Agnes McFarland. He married Tressie Albertina Carlen, daughter of Charles P. and Mary Bengston Carlen, on February 17, 1898. They were married in the Salt Lake Temple, May 24, 1916. She was born December 30, 1879. John died March 5, 1945; Tressie died February 8, 1963.



John and Tressie lived awhile where Maude Bell now lives. He was fond of caring for fine-looking horses and always kept them in excellent shape. He enjoyed playing baseball and was a good catcher. He worked on the railroad, grade coming through Provo Canyon.

Tressie was president of the Buysville YWMA at the age of 17 years and also a Sunday School teacher, a very good housewife and mother. Their children were: Ruben, Mrs. Draper (Nelle), Giles, Viola, LeRoy, Moroni, Valera, Arhella, and Ellis.



96th Birthday



P. Ernest Knight

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P. Ernest Knight will celebrate his 96 birthday Sept. 28th. He was born in Woodland, Utah to Janes A. & Isabel Lark Knight. He had 5 brothers and 4 sisters. One brother is still living. He can recall that bands of Indians camped on the Provo River across from the family farm with barking dogs and lots of horses. When they would come to their home to beg for food, the children would run and hide, but his father and mother were always friendly to them.

The 2 roomed house in which he was born had a dirt roof, and when it rained, the children would help put pans around the house to catch the leaks especially on the beds to keep them dry.

He attended school in a one room school house which was heated with a potbellied stove. There were 60 students, grades one through 8, which were taught by one teacher.

After completing the 8th grade, he enrolled in the BYU and graduated in 1910. There was a student body of about 1100 students. He rode the Heber Creeper to get to school. He helped cut the first "Y" on the hill while he was attending. They couldn't get lime so they used white rocks and the boys formed a bucket brigade to pass them to the top of the mountain.

When he finished his education, he taught school for two years at the South Summit High School and was a member of the first faculty.

He married Hazel Carlile, Sept. 11, 1918. They had three boys, Carlile J. who lives at Smithfield and works at the Agricultural College, Nolan J. Salt Lake, a teacher, and Farrell E. Woodland who lives on the family farm.

Ernest had a dairyfarm which he operated until he was about 44. He sold the farm to his son and purchased a home in Heber City.

His wife died a few months after they moved to Heber. He said his wife was the finest woman that ever lived. She was always at his side to help him and counsel him, and was his right arm for 57 years.

Although he misses her, he tried to keep busy. He has made over 20 deacon type storage chests for his great-grandchildren. He can't pull his car in the garage for 6 chests that he has made for Christmas which he is going to start staining. He prepares his meals and still drives his car.

Mr. Knight has had a very active life. He is a World War I Veteran, a member and president of Agricultural Stabilization Board, (AAA) during World War II, helped organize and was chairman of Kams Soil Conservation Dist., he, the County Agent, and Lions Club organized Kamas Valley Livestock Show, (had only 6 4H boys show their calves). He served 15 years as chairman and the last year there were 76 dairy cattle, 24 beef cattle, 100 sheep and some swine shown. Wasatch, Morgan and Summit counties participated. He was one of the original Hi-Land Dairy and was a director for 17 years. He served as a councilor to bishops, President of Y.M., as Ward Clerk and other teaching positions.

He still attends church regularly but sometimes he leaves early because he wears 2 hearing aids and if the children are noisy, the aids pick up the sound and he gets nervous.

**BUSY-LIFE
LAMB RIB CHOPS**

4 servings

lamb rib chops, cut 1-inch thick
ground pepper
½ cup pineapple juice
½ cup brown sugar
¼ teaspoon ground cloves
½ teaspoon dry mustard
salt

Arrange lamb chops on broiler
rack. Sprinkle on both sides with

pepper. In small saucepan, combine pineapple juice, brown sugar, ground cloves and mustard. Cook on medium heat until sugar dissolves and flavors are blended. Brush both sides of lamb chops with pineapple glaze. Broil 3 inches from source of heat for 7 minutes on each side, or to desired degree of doneness, brushing frequently with pineapple glaze. Sprinkle with salt to taste and serve.

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